

**PLANETARIA KITCHENAID K6 BIANCO LT.6,6 - MONOPHASE
220V**



SOLUZIONI FOODSERVICE

The most powerful stand mixer with KitchenAid bowl lift.

To prepare any type of recipe.

It can easily knead 3.9 kg of bread and manage more complex preparations with complete peace of mind

The lift-up bowl design provides a 3-point locking bowl for maximum stability and powerful mixing

For its protection, the food processor switches off automatically in case of overheating entirely made of metal, including gears, and thermal protection

New design with cable reel, removable satin-finish coupling cover, brushed steel locking band with embossed logo, die-cast metal knobs and lifting lever handle

6.6 L brushed stainless steel bowl with ergonomic handle to handle large and small quantities of ingredients with ease

11 different speeds (from low rotation speed to high whipping speed), including a new mixing speed and intermediate speed mixing for maximum precision, power and control

Allows you to gently mix ingredients, such as egg whites or cream, keep air inside the dough and avoid overmixing

Gentle acceleration up to the chosen speed to avoid mess

Original planetary movement

Versatile and easy to use

11-wire metal whisk, silver-coated flat beater and uniquely designed spiral dough hook to replicate kneading by hand

Sturdy, resistant and dishwasher safe.

Splash-proof pourer lid with improved snap tabs design to prevent ingredients from spilling out of the bowl while mixing

CHARACTERISTICS:

- 3 tools (hook, spatula and whisk)
- 11 speeds
- Die-cast metal structure with scratch-resistant paint
- N. 1 stainless steel tank 6.6 litres
- Power 375 W
- 230 V single-phase power supply
- Dimensions L 28.7 x 37.15 x H 41.9 cm
- CE standard

MAX CAPACITY PER TYPE

Bread (thick leavened dough = 55% absorption) 3.9 kg

Mashed potatoes 3.5 kg

Egg white 15